

### Amendments To The Specification:

Please amend the specification as follows:

On page 1, please delete the fourth paragraph and substitute with the following rewritten paragraph:

31 -- By adjusting the removal rate during sausage stuffing relative to the stuffing material ejection rate, the length of the individual sausages can be determined. The speed at which the stuffed sausage skin is transported away is adjusted in dependence upon a target stuffing material ejection rate. Such a method is described in German ~~Offenlegungsschrift~~ Disclosure 24 02 817. --

On page 3, please delete the third paragraph and substitute with the following rewritten paragraph:

32 -- It will be advantageous when the clip module closes the stuffed sausage skins at two juxtaposed points; the cutter of the clip module will then cut through the stuffed sausage skins between these two points. The clip module can be controlled by the control means in such a way that cutting through is effected only after each n-th closure, where n is a selected integer, so as to obtain chains of sausages which comprise a specific number of sausages (~~n~~  $\in \mathbb{N}$ ), corresponding to the selected integer n. --

On page 4, first full paragraph, please delete the paragraph as amended on October 22, 2001, and substitute with the following rewritten paragraph:

33 -- The endless belts 6a, 6b of the length-dimensioning unit 5 are driven via a drive, which is not shown separately. In this embodiment, the length-dimensioning unit is a separate unit which stands on rollers 14 and which is therefore movable. The length-dimensioning unit 5 can be connected to the stuffing unit 16 through a fastening means 15. A clip module 8 is arranged on said length-dimensioning unit 5 via a schematically shown holder 13, said clip module 8 being arranged at the end constituting the rear end in the

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direction of transport TR of the sausages. The clip module 8 includes a clip applicator of the type used in the meat-processing trade for producing closures for sausages. In addition, the clip module 8 may comprise an integrated cutter for cutting through the individual sausages as well as a loop former. A transfer unit 12, which advances the closed sausages to a suspension unit 10 provided with a plurality of hooks 11, is located after the clip module 8 when seen in the direction of transport TR. Alternatively, the transfer unit 12 can also advance the finished sausages to a discharge means provided with a conveyor belt. Also the suspension unit 10 rests on rollers 14, and it is connected to the length-dimensioning unit 5 through a fastening means 17. --

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On pages 5-6, please delete the carry-over paragraph and substitute with the following rewritten paragraph:

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-- The individual sausages or chains of sausages comprising a specific number of sausages are then transferred to the transfer unit 12 in the direction of transport TR, said transfer unit 12 transferring the individual sausages or chains of sausages then to the hooks 11 of the suspension unit 10. Alternatively, the transfer unit 12 can also advance the individual sausages or chains of sausages to a discharge means provided with a conveyor belt. As has already been described, the functions of the clip module 8, i.e. the closing, separating and loop-forming functions, must be synchronized with the functions of the length-dimensioning unit, e.g. the speed of the conveying belts 6a, 6b, and with the functions of the stuffing unit 16, e.g. the stuffing-material discharge amount and the stuffing-material discharge rate. It follows that an exact sausage length with precisely defined, reproducible stuffing volumes can be produced in accordance with the operating cycle of the clip module 8. Making use of servo-drive technology, the portioning performance can be improved. Also the transfer unit 12 is controlled via the control means 7, with the transfer unit 12 and the

conveyor belt being connected to the control means 7 via conveyor lines, so that the sausages  
can be transported away continuously. --

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